

CHRISTMAS DAY LUNCH



£99 PER PERSON



Atlantic prawn & native lobster cocktail
Cream of Jerusalem artichoke soup, *black truffle & crispy potatoes*
Chapel & Swann smoked chicken, ham hock terrine, *piccalilli, toasted sourdough*
Citrus cured salmon, avocado mouse, *crème fraiche & Guinness bread*

Caldecott Farm free range bronze turkey, *sage & onion stuffing, bread sauce, Christmas trimmings*
Roasted fillet of Atlantic cod, *steamed mussels & Saffron butter*
loin of venison, *slow braised shoulder red cabbage puree, orange glazed carrots & port jus*
Wild mushroom & artichoke risotto, *shaved winter truffle & aged parmesan*

Traditional plum pudding, *brandy custard, candied redcurrants*
Dark chocolate tart, *London honey company, honeycomb ice cream*
Traditional sherry trifle



Supplement of £12 pp



Selection of British cheeses, *homemade fruit cake & sultana chutney*

Some of our menu items may contain nuts, seeds & other allergens. Wines may contain sulphites. For further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT

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